

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the parrative portion of this report.

| The time ii | mit for corr | ection of each youation | is specified in th | e narranye portion of ti | н у герог і. | | | |
|--|-----------------------|-------------------------|---------------------|---------------------------------------|---|-------------|--|---------------------------------------|
| Establishm | | Gras Stat | 1m # 2 | Telephone Number 812542 3829 | Date of Inspection (mm/dd/yr) PERMIT # | | PERMIT# | |
| Establishm 4220 | entAddres | s (number and street, c | ity, state, zip cod | 616 7912567 | 12-2 | 7-19 | /7-/9/ | |
| Owner Meije | er LD | mited Parti | nership | Purpose: | Release Data NO 10 days | | | |
| Owner's A | | r Ave NW, C | arond Rapi | 2. Follow-up 3. Complaint | Summary of Violations: | | | |
| Personin | herge h | Cecil | , | 4. Pre-Operational 5. Temporary | C NC Z R | | | |
| Responsibl | e Person's l | E-mail | | 6. HACCP | Monu Type (See back of page) | | | |
| Certified F | ood Manag | er . | | 7. Other (list) | 1 <u>X</u> 2 <u>3</u> 4 <u>5</u> | | | |
| • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" • VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R" | | | | | | | | |
| | | | INSPECTIONS A | | UMMARY OF VIOLATIONS" AP | ID IN THE N | | |
| Section# | C/NC | R | 1 , | Narrative | | , | To Be Co | rrected By |
| 243 | NC | Obser | ved 10 | tage of s | ingkuse cups | being | 10d | u _ |
| <u>'</u> : | | Stored | ontre | Freeze | - Floor |) | <u>: </u> | |
| 1392 | NC | Obser | ed the | - domoster | Lid being / | ef+ | 700 | ay |
| | 7 | Oven. | | | | | 7 | _/ |
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| Received by (name and title printed): Inspected by (name and title printed): An Thermac (cher 145) | | | | | | | | |
| Received by (signature): Inspected by (signature): | | | | | | | | |
| l hot | | | | a > | | | | |
| cc: | · <u>~</u> . <u>~</u> | | ee: | | | ce: | | |

MENU TYPE

| 1 | Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods. |
|---|--|
| 2 | Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods. |
| 3 | Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments. |
| 4 | Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible. |
| 5 | Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life. |

| Floyd County Health Department Inspection Notes | | | | | | | | |
|--|-----|------------|---|--|--|--|--|--|
| Gode # Jack No. 10 Comments 10 | | | | | | | | |
| | | | PIC: John Cecil | | | | | |
| | | | Health Policy V-N, Food Code: DN Dumpster Lid left open One Time use on Floor | | | | | |
| - | | | Health Policy Y-N, Food Code: (Y) N | | | | | |
| | 392 | NC | Dumpster Lid lett open | | | | | |
| , | 243 | NC | One Time use on Floor | | | | | |
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